

3750

Angel Biscuits - 12 biscuits allow $1\frac{1}{2}$ hrs preparation + baking time.

1 pkg active dry yeast

$\frac{1}{4}$ c. water

3 c. unsifted flour

$\frac{1}{2}$ tsp salt

2 tbs. sugar

3 tsp. B. Powder

$\frac{1}{2}$ c. butter or marg.

$\frac{3}{4}$ c. milk

Soften yeast in water. In med. bowl, combine flour, salt, sugar + B. Powder. With pastry blender, cut butter into flour mix. Add yeast mixture and milk. Stir

until well combined. Cover, set aside
for 30 mins.

Pat or roll dough $\frac{1}{2}$ " thick.
Cut into rounds with 3" cutter. Place
on lightly oiled baking sheet. Prick
tops with fork. Set aside 45 mins.

Heat oven 375° . Bake until firm
and golden on top - 15-18 mins